A Camlin Fine Sciences Company



EZENTIAL® READY-MIX MAYO 30-70%

EZENTIAL® READY-MIX MAYO 30-70% is a premix specifically developed for the ***production of mayonnaise-type emulsions*** with an ***oil content ranging from 30% to 70%***, ensuring optimal performance across a wide range of formulations tailored to end consumer preferences.

It enables manufacturers to produce and package their mayonnaises-style sauce in various formats, including sticks, glass jars, and squeeze bottles.

Application Recipe

Ingredients	%
EZENTIAL® READY-MIX MAYO 30-70%	**8.41 %**
WATER	51.89 %
OIL	35.00 %
VINEGAR 8%	0.50 %
SALT / **EZENTIAL® ADVANCED SALT**	4.00 %
POTASSIUM SORBATE	0.14 %
SODIUM BENZOATE	0.06 %
Total	100.00 %

*ALLERGEN: MILK





Other sauce version

Ingredients	%
EZENTIAL® READY-MIX MAYO 30-70%	**8.00 %**
WATER	49.30 %
OIL	33.25 %
VINEGAR 8%	0.48 %
SALT / **EZENTIAL® ADVANCED SALT**	3.80 %
POTASSIUM SORBATE	0.12 %
SODIUM BENZOATE	0.05 %
VIN'TASTE SAVOURY	**5.00 %**
Total	100.00 %

Available in these flavours: *Algerian, Andalouse, Béarnaise, Black Pepper, Burger, *Garlic, Green, Hannibal, Hot & Picy, Steak & Onion*

Packaging

Multi-layers paper bags,
20 *or* ***25 kg*** *net*

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For the processing of any sample request, please provide the following code: PXS079